

White Sesion IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.8 liter(s)**

Steps

- Temp **69 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (51.7%)	81 %	4
Grain	Strzegom Pszeniczny	2 kg (34.5%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (6.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Iunga	10 g	120 min	11 %
Boil	Iunga	10 g	15 min	13.2 %
Whirlpool	Galaxy	30 g	2 min	16 %
Whirlpool	Nelson Sauvignon	30 g	2 min	11 %
Dry Hop	Galaxy	70 g	3 day(s)	16 %
Dry Hop	Nelson Sauvignon	70 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Slant	100 ml	Fermentum Mobile

FM54 Gorączka kalifornijska	Ale	Slant	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z pomarańczy (1 sztuka)	20 g	Boil	5 min